



# ALICE IN WONDERLAND

A FANTASTIC CUISINE

THE WONDERFUL COOKBOOK ON RECIPES  
IN ALICE IN WONDERLAND

by Sharon Powell

# Alice in Wonderland; A fantastic Cuisine

## The Wonderful Cookbook on recipes in Alice in Wonderland

BY - Sharon Powell



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## Introduction:



Have you been secretly looking for a potion like Alice had in the legendary book “Alice in Wonderland”? Did you ever want to be a part of that fantastic tea party thrown by Mad Hatter? This book is going to make your dreams true. All 30 recipes are bound to put you under the charm of the fantasy Lewis Carroll has created.

This book contains the recipes which our darling Alice has been enjoying during her not-so-intentional trip to Wonderland. All the wild recipes you saw in your wildest dreams are here to give a tantalizing treat to your taste buds. Just like everything in the story was pretty different from as it looked, our recipes taste far better than they look.

The recipes in this cookbook are for everyone, regardless of age and gender. As the tale of Alice has impressed generations of readers, we are quite sure that our recipes will also do so. A variety of recipes is what



makes this cookbook different from the other ones with the Alice in Wonderland theme. It offers you soups, appetizers, cakes, desserts, and main-course dishes.

Use these finger-licking recipes to dazzle the guests with your culinary skills. Go some extra and add little décor hints here and there to give your party a signature touch to leave forever in your mind.

Unleash the magic of the wonderland of your dreams by throwing a party with Alice in Wonderland theme. Give your parties a magical twist with the wisdom and wonders of our exclusive cookbook.

## Appetizers and Drinks

# Mock Turtle Soup (Pea and Ham Soup) with Salt and Black Pepper Croutons



An extremely melancholy character, Mock Turtle, from Alice in Wonderland symbolizes one of the most iconic foods of the story. As it happens with almost everything in the tale, this soup is also not as it seems by the name. We have tweaked this recipe a little and this version is the most aromatic, flavorful, and mouthwatering recipe of soup that you would have ever tried.

**Serving size: 6**

**Cooking time: 4-5 hours**

**Ingredients:**

- Large smoked ham hock 1
- Diced celery 2 stocks
- Minced garlic 2 cloves
- Bay leaf 1

- Dried thyme ¼ teaspoon
- Salt 1 teaspoon
- Dried marjoram ¼ teaspoon
- Chicken stock 6 cups
- Dried parsley ¼ teaspoon
- Diced medium carrots 2
- Diced yellow onion 1
- Ground black pepper ¼ teaspoon
- Dried green peas 1 lb. (drained)
- Butter 2 tablespoons
- Sandwich bread 4 slices (¼ inch cubes)

**Instructions:**

Put all the listed ingredients in a slow cooker in the same order except for the last two.

Cook the ingredients for 4-5 hours on HIGH.

Remove meat from that ham hock. Shred the meat and put it back in the cooker.

Now, in a skillet, heat two tablespoons butter on medium heat.

Add the cubes of the bread and cook until it is brown from all the sides and keep tossing occasionally.

Serve croutons along with the soup. Enjoy!

## Chilled cucumber soup



The green color of the Mock Turtle soup has inspired us so much that we kept on creating variations in it. We have chosen some healthy green veggies and conjured a fantastic soup. This recipe has the Mock Turtle green touch also. This soup is especially for those who are on calorie watch. Use it as an appetizer at your next Alice in Wonderland party or savor it in the afternoon, you will love the taste.

**Serving size: 5**

**Cooking time: 10 minutes**

**Ingredients:**

- Greek yoghurt 1 lb.
- Chopped white onion ½ cup
- Dill 2 tablespoons
- Salt 2 tablespoons
- Italian parsley 2 tablespoons
- Hothouse cucumbers 2 (seeded and chopped)

- Green onions (chopped white and green portions) 6
- Chicken broth ½ lb.
- Lemon juice (freshly squeezed) ½ cup

**For garnishing**

- Olive oil drizzle
- Avocado 1
- Balsamic vinegar drizzle
- Greek yogurt 4 teaspoons
- Cherrywood smoked bacon 3-4 strips (cooked and crumbled)

**Instructions:**

Blend the first eight listed ingredients in a blender until it becomes smooth.

Chill in the refrigerator for four hours at least.

Add the lemon juice before serving.

Also, garnish using Greek yogurt, balsamic vinegar, a little drizzle of olive oil, bacon crumbles, and avocado. Enjoy.



## Golden Afternoon Spicy Thai Fishcakes



“All in the golden afternoon” is the famous poem Lewis Carroll wrote in Alice in Wonderland. This poem sets the scene for this legendry tale and stirs our imagination. Being foodies, this poem inspired us in a bit different way and we made up into this appetizing appetizer. The golden color of this fish is going to remind us of the golden sunshine of the afternoon when this story started.

**Serving size: 8**

**Cooking time: 10 minutes**

**Ingredients:**

- All-purpose flour ½ cup
- Fish sauce 1 teaspoon
- Egg 1
- Sliced green onions 4
- Chopped fresh cilantro ¼ cup
- Brown sugar 1 teaspoon

- Sweet chili sauce 2 tablespoons
- Cubed boneless fish fillets 1 lb.
- Oyster sauce 2 tablespoons
- Oil for frying
- All-purpose flour as needed

**Instructions:**

Put the egg, green onions, fresh cilantro, brown sugar, fish sauce, sweet chili sauce, oyster sauce, ½ cup of flour, and fish in the food processor. Process them until combined well. Refrigerate the mixture for at least 30 minutes.

Give the shape of patties to the mixture, then dust it with the flour.

Pour the oil into a skillet to fry the fish cakes. It should make ½ inch of oil in the pan.

Heat the oil on medium flame. Put the fish cakes in the oil and fry for at least 8 minutes or turn golden brown in color. Turn once in between. Serve them hot.

## Wild mushroom salad



Wild mushrooms are one of the magical foods Alice consumed during her trip to Wonderland. We don't suggest you to eat wild mushrooms at all because they are highly dangerous. However, we have replaced those wild mushrooms with the ones you can use safely in this recipe. Although we had many options to use these mushrooms, yet we thought of salad because we wanted to keep it simple and as raw as possible. This is to maintain that wild element alive in the dish. Try it out and let your imagination go wild!

**Serving size: 4**

**Cooking time: 10 minutes**

### **Ingredients:**

- Olive oil 1 tablespoon
- Chopped garlic 1 clove
- Olive oil 2 ½ tablespoons
- Pepper to taste
- Salt to taste

- Sliced fresh mushrooms 1 ½ cups
- Baby greens mix 1 package
- Balsamic vinegar 2 ½ tablespoons

**Instructions:**

Take a skillet and heat a tablespoon of olive oil in it on medium heat.

Stir in mushrooms and cook until soft.

Keep cooking until mushroom juice is only two tablespoons left.

Add the pepper, salt, balsamic vinegar, and olive oil and stir until smoothly blended.

Let mushrooms sit in that pan until mushrooms are no longer hot, just warm.

Take a serving bowl for the salad, put baby greens into it and then add the mushroom mixture to them.

Toss a little to blend smoothly. Serve it immediately.

## Drink Me Toffee Bomb



In the first adventure, Alice drank this magical potion. As per Lewis Carroll, it tasted like toffees, roast-turkey, pineapple, cherry tart, toffee, and butter toast. Importing that drink from the magical wonders was a herculean task for us. So, we have tried to come up with a concoction which is very much similar to that fantasy drink.

**Serving size: 1**

**Cooking time: 5 minutes**

**Ingredients:**

- Vodka and thunder toffee 20 ml
- Passion Fruit Puree 8 ml
- Sugar Syrup (gomme) 8 ml
- Pineapple Juice 12 ml

**Instructions:**

Add all the ingredients into a cocktail shaker.

Shake the container well.

Put into a shot glass and enjoy!



# Drink Me Zinger Juice



Alice consumes two drinks which change her physically in the classic tale of Alice in Wonderland. This drink also has some magical properties which neutralized the effect of the first Drink Me potion. We needed some really tasty ingredients to give this magical drink an impressive taste. Give it a try and wait for the magic.

**Serving size: 1**

**Cooking time: 5 minutes**

**Ingredients:**

- Chopped carrots 2
- Chopped and trimmed beets 2
- Peeled and quartered lemons 2
- Quartered apples 2

**Instructions:**

Press the carrots, beets, apples, and lemons through the juicer.



Pour into a large glass.

Chill in the refrigerator.

Serve cold.

# Strawberry Lemonade



The aroma of strawberries and tangy taste of lemon is enough to get you back to the wonderful world of nature. This magical potion is not only quenching but so aromatic that you will land in the fantasy world with the first sip you take. Try this unique combination of refreshing strawberries and lemon to brighten up your day.

**Serving size: 10**

**Cooking time: 5 minutes**

**Ingredients:**

- Frozen thawed lemonade concentrate 1 can
- Water 4 ½ cups
- Partially thawed frozen strawberries 1 package

**Instructions:**

Take a big pitcher. Mix the water and lemon concentrate together. Stir in the strawberries.

Chill in the refrigerator.

Serve cold.

# Mad Hatter's Tea Party Menu; Tea Time and Breakfast Menu

Mad Hatter was probably the wisest character in Alice in Wonderland. His wisdom oozes out in every gesture he makes. His tea party is the one that has been ruling the literature for more than a century. Here is the menu of that legendary party. Try these recipes to make your tea times even more special.

# Eat Me Oatmeal Cookies



Another promising food which is a turning point of the story is the Eat Me cookies. Thinking of real magic may be outdated now but nobody can resist the magic of culinary skills. These cookies are a special creation by our experts to remind you that food can be magical in many innovative ways.

**Serving size: 24**

**Cooking time: 10 minutes**

**Ingredients:**

- White sugar 1 cup
- Eggs 2
- Vanilla extract 1 teaspoon
- All-purpose flour 2 cups
- Baking soda 1 teaspoon
- Ground cinnamon 1 ½ teaspoons
- Quick-cooking oats 3 cups

- Softened butter 1 cup
- Salt 1 teaspoon
- Brown sugar 1 cup

**Instructions:**

Take a medium-sized bowl. Put brown sugar, white sugar, and butter in it and make a cream.

Stir in vanilla extract.

Add a mixture of cinnamon, salt, baking soda, and flour made in a separate bowl to the creamy mixture.

Mix the oats in the mixture.

Cover the mixture and chill in the refrigerator for at least an hour.

Preheat your oven to about 375 F.

Grease the sheets for cookies. Roll your cookie dough in a ball shape and the size of a walnut.

Place the cookie dough 2 inches spaced out from each other on the sheets.

Use a big fork dipped in the sugar to flatten every cookie.

In the preheated oven, bake the dough for 10 minutes.

Allow the cookies to cool down after removing from the oven. Keep on the baking sheets for at least 5 minutes, then transfer to a rack.

Keep in an airtight container for good taste.



## Goat Cheese sandwiches



Goat is one of the animals we come across while reading this legendary book. Goats in the wilderness are the true picture of nature and purity, the biggest magic of all time. Try these goat cheese sandwiches to savor a bite of natural flavor and goodness.

**Serving size: 4**

**Cooking time: 5 minutes**

### **Ingredients:**

- Basil pesto  $\frac{1}{2}$  cup
- Softened goat cheese 0.3 lb.
- Softened and chopped sun-dried tomatoes  $\frac{3}{4}$  cup
- Pita slices of bread 2 (cut in half)

### **Instructions:**

Preheat the oven to about 350 F.

Make pockets of the pita bread and open.

On one side of the inner side of every pita pocket, spread the goat cheese.

On the goat cheese, make one layer of pesto by spreading.

Sprinkle  $\frac{3}{4}$  cup of sun-dried tomatoes.

Put the pita halves on the baking sheet.

Bake pita halves in the oven for 5 minutes and until the filling becomes warm and bread seems lightly toasted.

Put on the serving platter and enjoy.

# Smoked Turkey sandwiches with Rosemary Marmalade



Imagine sending time in a jungle and arranging food like our Alice. BBQ is the most accessible food in such circumstances. Try this special recipe with a twist to have elite food with a creative recipe. You can easily make it for your Christmas menu, too.

**Serving size: 4**

**Cooking time: 2 minutes**

**Ingredients:**

- Orange marmalade  $\frac{1}{4}$  cup
- Chopped fresh rosemary 2 teaspoons
- Vegetable oil for frying
- Thinly sliced large shallots 3 large
- Whole-grain bread 8 slices
- Sliced smoked turkey 1 lb.

- Mayonnaise  $\frac{2}{3}$  cup
- Sliced heirloom tomatoes medium size 2
- Ground pepper and salt to taste
- Small romaine leaves 8 or loosely packed spinach 1 cup

**Instructions:**

Combine mayonnaise, orange marmalade, and rosemary in a bowl.

Season these ingredients with pepper and salt to taste and set aside.

In a medium-sized saucepan, pour vegetable oil and heat it to 325 F.

Fry the shallots until they become golden and crispy or for 3 minutes.

Drain the shallots on a paper towel. Sprinkle some salt to taste.

Put the marmalade mixture on the four of the bread slices on one side, each only.

Put tomato slices on the top of the marmalade mixture.

Place turkey and lettuce on the remaining slices and sprinkle the fried shallots on them. Combine the sandwich halves.

Put on the serving platter and enjoy.

## Cucumber mint tea sandwiches



Herbs and more herbs, we see them everywhere in the Wonderland. Mint is a superb herb to be part of drinks, main course, soups, desserts, and salads. We have made it into these yummy sandwiches. Don't you think Alice could have taken them along while going to Wonderland if it was a planned trip?

**Serving size: 1**

**Cooking time: 10 minutes**

**Ingredients:**

- Cucumber 6 slices
- Alfalfa sprouts 2 tablespoons
- Olive oil 1 teaspoon
- Sliced tomato 1
- Lettuce leaf 1
- Red wine vinegar 1 teaspoon
- Sliced pepperoncini 0.06 lb.

- Mashed avocado ½
- Whole wheat bread 2 thick slices
- Softened cream cheese 2 tablespoons

**Instructions:**

Put one tablespoon of the cream cheese on every slice of the bread.

Arrange the slices of cucumber on every slice in one layer.

Put the sprouts and also sprinkle vinegar and oil.

Layer it with and pepperoncini, lettuce, and tomato slices.

Put mashed avocado on the other bread slice.

Close the sandwich. Serve instantly.



## Toasted anise-seed cake slices



Our wisest character of the tale is Mad Hatter and he has highly special life philosophies to share on his tea-table. The recipe of these cakes takes inspiration from those serious pieces of wisdom he shares with Alice. Try them out for a formal tea party or bake them to accompany your daily evening cup of coffee.

**Serving size: 12**

**Cooking time: 15 minutes**

### **Ingredients:**

- Salt 1/4 teaspoon
- Sugar 3/4 cup
- Jumbo eggs 3
- Finely crushed anise seeds 1 1/2 teaspoons
- Melted and cooled unsalted butter 5 tablespoons
- All-purpose flour 1 3/4 cups
- Baking powder 1 3/4 teaspoons

### **Instructions:**

Preheat the oven to about 350 F.



Butter and flour a 3-inch pan for loaf lightly.

Take a bowl and add salt, baking powder, and flour to it.

Beat sugar and eggs in a mixer bowl at high speed until it gets tripled in the volume. It will take about 15 to 18 minutes.

Sift the mixture of flour on the mixture of eggs in three batches and fold in every batch.

Stir in the cooled butter along with the anise seeds slowly. Bake until they become golden brown in colour and a toothpick inserted into the center comes out clean. It will take about 30 minutes to bake.

Let the loaf cool for about 5 minutes and then invert it on a board and let it cool for 30 more minutes.

On the other side, increase the temperature of the oven to about 400 F.

Trim the edges of the loaf. Cut the loaf into ½ inch slices crosswise.

Bake on the baking sheet for 7 minutes or until golden brown in colour.

Turn over the toasts and bake again for five more minutes or until golden brown in colour.

Put on the serving platter and enjoy.

# Cast-Iron Mushrooms



All of us have a very cute picture of Alice since our childhood. She is a cute girl with rabbits, ducks, and goats around, surrounded by herbs and mushrooms. We have also made those cute mushrooms into this yummy dish, try it to decide whether they looked more pleasant or tasted yummier.

**Serving size: 2**

**Cooking time: 20 minutes**

**Ingredients:**

- Oyster mushrooms ½ lb.
- Portobello mushroom 1
- Sliced shallots paper-thin 2
- Margarine or butter 1 tablespoon
- Minced garlic 2 cloves
- King oyster mushrooms 2
- Chopped parsley 2 tablespoons
- White button mushrooms ½ lb.

- Cremini mushrooms ½ lb.
- Pepper and salt to taste

**Instructions:**

Preheat the oven to about 500 F with a cast-iron skillet in the center. It will take about 30 minutes.

Wipe off the dirt from mushrooms if any using a damp towel. In case you rinse the mushrooms, do it gently and then pat dry.

Create different shapes of the mushrooms. Slice the button and cremini mushrooms in the half sections.

The tuft of king oyster would also need to be removed and discarded. After that, slice them lengthwise into five pieces before the middle cut. This will make short rectangles. Use your hand to rip oyster mushrooms in half.

Make eight slices of the Portobello.

Remove the pan from the oven and add all mushrooms into it. Then bake for five minutes.

Remove the pan and stir the mushrooms. Cook again for five minutes.

Remove the pan again, and then add butter and shallots. Toss them well. Put in the oven again for five minutes.

Finally, remove the pan and add the parsley and garlic into it. Sprinkle the pepper and salt to taste. Serve hot.

## Topsy-Turvy Naked Cake



The most mysterious event of the story was definitely the tea part of Mad Hatter. Right from the clock to the cake, everything was strange and made our Alice question a lot. The topsy-turvy naked cake is also something unique. Try it out for a special event and arrange some herbal tea in delicate tea cups to relive Alice's memory.

**Serving size: 12**

**Cooking time: 50 minutes**

**Ingredients:**

- Honey or golden syrup 4 tablespoons
- Butter at room temperature 0.33 lb.
- Light soft brown sugar 0.33 lb.
- Almond extract 1 teaspoon
- Ground almonds 0.33 lb.
- Self-raising flour 0.33 lb.
- Milk 2 tablespoons

- Beaten free-range eggs 3 large
- Halved and pitted plums 6
- Pitted and sliced peaches or nectarines 2
- Whole almonds 12

**Instructions:**

Preheat the oven to about 356 F.

Grease an 8-inch tin for a round cake. Put a baking sheet with foil lining to avoid the syrup seeping out.

Pour the honey or golden syrup into the tin. Spread it over the cake base. Put the plums that were halved on top.

Tuck in nectarine and peach slices.

Take a big bowl, beat sugar and butter together until it becomes fluffy and light.

Put the eggs and beat them slowly. Add the ground almonds and the almond extract.

Use a big metal spoon to fold in the mixture of flour. Add the milk gently into it.

Put the mixture in the cake tin and then level it off.

Bake it for 50 minutes or until it becomes golden brown in colour.

Let it cool for 15 minutes in the tin, then turn it upside down on a rack for cooling. Remove the paper for the lining.

Serve cooled with almonds put into the center of plum half.

## Dinner Party /Main Course



# Slow Roasted Peppered Pork Belly With apple cider



Loads of animals in the story kick our imagination to think about how they would taste if cooked. Bringing food in everything is what a real foodie does. So, we are presenting you with the most prized recipe of this popular dish from our inspiration of this classic tale. Try it and find out why we called it so.

**Serving size: 4**

**Cooking time: 3 hours 15 minutes**

**Ingredients:**

- Pork belly 0.06 lb.
- Honey 4 tablespoons
- Oyster sauce 1 tablespoon
- Dark soy sauce 2 tablespoons
- Plain flour 2 tablespoons
- Pepper and salt to taste
- Demerara sugar 2 tablespoons
- Dry cider ½ cup



- Finely chopped red chili 1

**Instructions:**

Preheat your oven to about 320 F.

Put the belly skin in a criss-cross pattern, or maybe have your butcher doing it for you; otherwise, you are going to need a very sharp knife for this.

Put boiling hot water on the skin, which would assist you in opening up the upper layer, and this way, the flavor would get in.

Put some pinches of pepper and salt on the skin and put it into an oven in a roasting tin (lightly oiled) for at least two hours.

Take out the belly after 2 hours. Put a roasting tray on top of the tin and put weight using something heavy and put it in the fridge.

In a bowl, mix the sugar, chili, oyster sauce, soy sauce, honey, and cider slowly, and then add flour to it.

Take belly out from the fridge after an hour, cut into thin slices, and then put it on the half portion of the dressing. Put it again in the refrigerator.

After an hour, put the rest of the salad dressing on it and put it in a preheated oven for at least 30 minutes.

When the belly becomes ready, put some oil in the frying pan and heat it.

Put each belly slice in it, skin facing down, and fry for some minutes so that skin gets super crispy.

Let it rest a little before serving it.

# The Wonder Chicken Salad



What if Alice would be totally on her own in Wonderland, with nobody to arrange food for her? She would probably be looking for something easy to cook with all the available ingredients. Salads are the easiest to make and you get our most unique chicken salad recipe here.

**Serving size: 12**

**Cooking time: 15 minutes**

## **Ingredients:**

- Mayonnaise 1 cup
- Paprika 1 teaspoon
- Chopped green onions 2
- Chopped pecans 1 cup
- Seasoning Salt 1 teaspoon
- Dried cranberries 1 ½ cups
- Cooked chicken meat cubed 4 cups
- Minced green bell pepper ½ cup

- Ground black pepper to taste
- Chopped celery 1 cup

**Instructions:**

Mix the paprika, mayonnaise, and seasoned salt together in a medium-sized bowl.

Add the nuts, onion, bell pepper, celery, and dried cranberries in the bowl.

Add the chopped chicken and mix it very well.

Season the salad with black pepper as per your taste.

Chill it for an hour in the refrigerator.

## Roasted duck with herbs and vegetables



The Duck, the Dodo is the famous characters of the story Alice in Wonderland. We come across these characters at the end of the second chapters. This cookbook cannot present you that character in the living form. However, we have made that duck into a mouth-watering version. Try this roasted duck recipe and we are sure you would like it as much as you liked the character from the story.

**Serving size: 4**

**Cooking time: 3 hours**

**Ingredients:**

- Salt 3 teaspoons
- Garlic 1 teaspoon
- Red paprika 1 teaspoon
- Minced garlic 4 cloves
- Carrots 3
- Ground black pepper 1 teaspoon

- Orange 1
- Bay leaves 2
- Red bell pepper 1
- Apple 1
- Onions 3
- Entrails removed duck 1
- White wine ½ cup
- Vegetable or chicken stock 1 cup

**Instructions:**

Wash the duck well one night before the roast. Dry it using a paper towel. Put paprika, dry garlic, black pepper, and salt in a small bowl. Mix them well.

Put and rub this seasoning in the skin of the duck and cover every inch.

Poke some holes in the skin using a fork. It will help make the skin crispy.

Chop one onion and some garlic cloves. Place them in a bowl under the duck.

Cover duck and let it sit overnight in the fridge.

Preheat the oven to about 356 F on the next day.

Remove the duck from the fridge, remove the covering, and put the duck in a baking tray.

Chop the orange, apple, and remaining vegetables in large chunks.

Place the chunks around the duck to be roasted. Add the bay leaves. Pour the white wine and the chicken stock on the vegetables and the duck.

Put the duck in the oven and bake it for 3 hours.

Keep pouring the juices over the duck every 20 minutes to keep it moist.

Roast the duck until it is crispy and golden brown in colour.



# Florets & Spinach



Herbs and shrubs, loads of animals, and our sweetheart Alice in the wilderness to have the life-changing lessons, this is the actual picture of this story carved in our memories. Spinach is the healthiest and most popular herb. So, we combined the magic of Wonderland and the modern vegetable in this recipe.

**Serving size: 8**

**Cooking time: 15 minutes**

**Ingredients:**

- Torn spinach 4 cups
- Torn iceberg lettuce 2 cups
- Cooked and crumbled bacon strips 8 (optional)
- Chow mein noodles 1 cup
- Finely chopped green onions 2
- Sliced radishes 3
- Thinly sliced fresh mushrooms 3
- Sliced hard-boiled large eggs 2



- Fresh cauliflowers 1-1/4 cups
- Fresh broccoli florets 1-1/2 cups

**For Dressing:**

- Sugar 3/4 cup
- Chopped onion 1/4 cup
- Salt 1 teaspoon
- Cider vinegar 1/3 cup cider
- Vegetable oil 1 cup
- Worcestershire sauce 1 teaspoon

**Instructions:**

Take a big salad bowl. Toss all the ingredients into the bowl except the dressing ones.

Add the ingredients in the dressing list into the blender, cover it, and process them until combined well.

Serve with the salad.

## Wild Forest Mushroom Risotto



Mushrooms, mushrooms and more mushrooms, this is what you keep thinking if you are a true fan of Alice in Wonderland. So, this mushroom recipe here is for our beloved readers. Add your own flavor and let us know how you found it.

**Serving size: 3**

**Cooking time: 30 minutes**

**Ingredients:**

- Chopped small onion 1
- Dry white wine ½ cup
- Evaporated milk ½ cup
- Rice (suitable for risotto) 1 cup
- Minced garlic 1 clove
- Olive oil 3 tablespoons
- Pepper and salt to taste
- Parmigiano Reggiano (grated parmesan) 1 cup

- Sliced white mushrooms ¼ cup
- Chicken broth or vegetable broth 4 cups
- Chopped roasted chestnuts ¼ cup

**Instructions:**

Put the broth in a pot and bring to simmer. Decrease the heat to low so that broth can remain hot.

Meanwhile, put a big pan on high heat, and add the olive oil and mushrooms to it. Sauté until caramelized and browned well. It will take 6 minutes.

Bring the heat to medium-high, then add garlic and onion to it. Keep stirring until the onion becomes soft. It will take around 5 minutes.

Add the pepper, salt, and rice in it, then stir for a minute.

Add the white wine and stir until it evaporates.

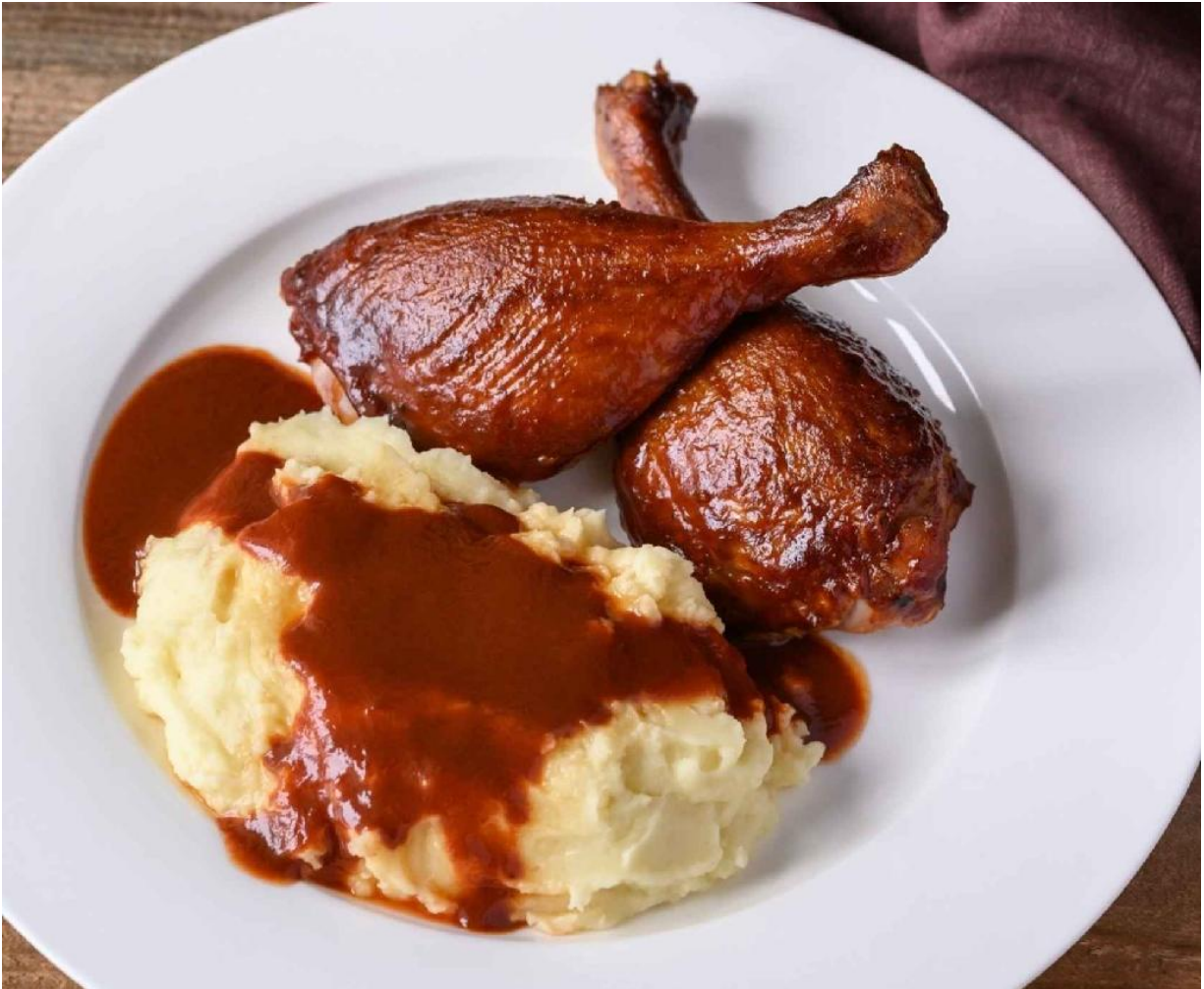
Add chestnuts and then start pouring the broth into it slowly while stirring continuously. Bring the heat to low if needed.

Add milk and taste the risotto if it seems ready.

When your risotto is almost ready but not wholly, then add parmesan into it. Stir for a minute until it becomes creamy and thick.

Serve the risotto instantly.

## Queen of Hearts BBQ with mashed potatoes



Queen of Hearts is a bit negative character from the famous fictional tale, Alice in Wonderland. She is proud, snobbish, and has a temper. So, we can easily deduce that she would have a very picky taste in everything, including food. We have developed this specific recipe of BBQ to suit the highly selective taste of the queen. Try this royal dish to treat yourself on weekends or to honor your guests.

**Serving size: 4**

**Cooking time: 10 minutes**

**Ingredients:**

- Barbecue sauce 1 cup
- Salt  $\frac{1}{2}$  teaspoon

- Milk 5 tablespoon
- Sour cream 1/3 cup
- Garlic powder 1 teaspoon
- Plain greek yoghurt 1/8 cup
- Unsalted butter 2 tablespoons
- Cider vinegar 1 tablespoon
- Salt 1/8 teaspoon
- Medium carrots 2
- Medium apples 4
- Ground black pepper ½ teaspoon
- Russet potato medium 4
- Fresh dill weed 1 tablespoon
- Skinless, boneless chicken thigh 1 ½ lb.
- Shredded veggies like broccoli slaw 1 ¼ cups

### **Instructions:**

Put the chicken in a bowl, add half barbeque sauce in it and toss it. Let it sit for at least 5 minutes.

Preheat the indoor grill pan. Use the cooking spray.

Add the chicken to the hot grill, cook 5 minutes from each side. Brush using reserved barbeque sauce.

Peel and slice the potatoes at the same time. Boil the potatoes until they become soft. Drain the water.

Mash the boiled potatoes with milk, butter, salt, and garlic powder. Cover the mixture and set it aside.

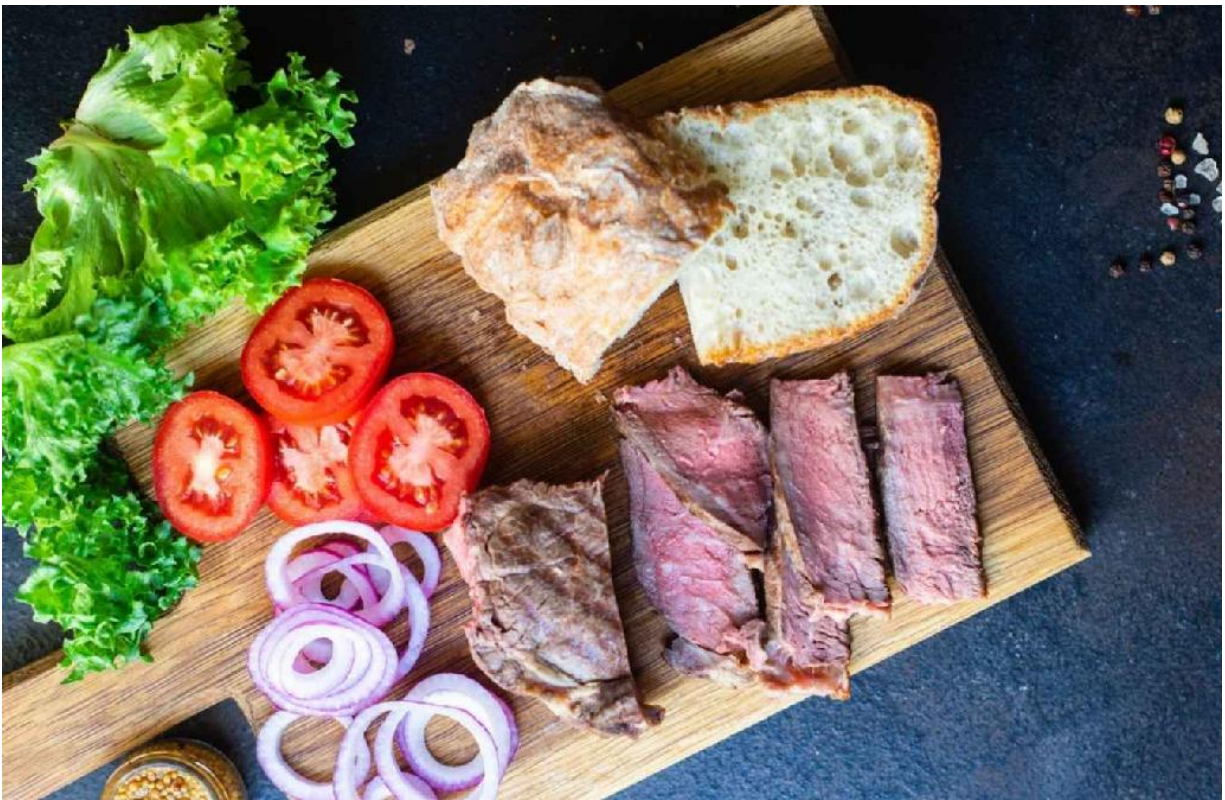
Take a mixing bowl. Beat the salt, pepper, vinegar, fresh dill, yoghurt, sour cream, and milk.

Cut the carrots and add them to the dressing.

Serve the chicken with potatoes, apple slices, and slaw.



# Hunter Beef



The best food which reminds us of our Innocent Alice roaming in the wild is hunter beef. With tender fresh meat and minimal ingredients, we can make a dish that will satisfy all your craving for some satisfying, juicy, and flavorful meat. Make it on weekends to convey your love for your family or serve it to your friends.

**Serving size: 5**

**Cooking time: 3 hours**

**Ingredients:**

- Beef loaf 4.5 lb.
- Hunter beef spice 3 tablespoons
- Chili flakes 1 teaspoon
- Red chili powder 1 teaspoon
- Lemons 4 (juice)
- Water 4 glass

**Instructions:**



Mix all ingredients together. Rub the mixture over the meat and cover all the sides.

Refrigerate it for at least three days. Flip meat after a day and again refrigerate.

After three days, take it out of the fridge and discard the drippings of the meat.

Add at least four glasses of water in a large saucepan to cover the meat and cook for 3 hours or until the beef is tender.

Chop and serve with cooked rice or bread loaf.

## Sour Cream, Lemon, and Herb Deviled Eggs



Lemons, eggs, and sour cream are the ingredients that have been the part of the most classic recipes over the centuries. The special atmosphere this story leads us to is also full recipes with these ingredients. We have also developed our version for giving you a tasty treat.

**Serving size: 2**

**Cooking time: 15 minutes**

### **Ingredients:**

- Mayonnaise 2 tablespoons
- Fresh lemon juice 1 ½ teaspoons
- White sugar 1 teaspoon
- Salt ½ teaspoon or to taste
- Dijon mustard 1 teaspoon
- Sour cream 3 tablespoons
- Finely chopped celery 1 tablespoon
- Paprika 1 pinch

- Finely chopped onion 1 tablespoon
- Hard-cooked eggs (halved lengthwise) 6

**Instructions:**

Remove the yolks from eggs and set the white part aside.

Mash the yolks using a fork.

Stir and mix the celery, onion, salt, mustard, lemon juice, sugar, sour cream, and mayonnaise.

Pipe or stuff the yolk mixture into the egg whites.

Sprinkle a pinch of paprika to your taste.

# Smoked Salmon Tartar



What can be more naturally delicious than a smoked salmon? A combination of the wild and elite taste of white meat, this dish is sure to be a permanent part of your special menu. Adjust the spices as per your taste and relish with your favorite sauces.

**Serving size: 8**

**Cooking time: 10 minutes**

**Ingredients:**

- Minced shallot 2 tsp
- Olive oil 2 tsp
- Crackers 16
- Minced fresh chives 2 tsp
- Grated lemon zest 2 tsp
- Dill pickle brine (juice) 2 tsp
- Finely chopped cold-smoked salmon 0.06 lb.

- Black pepper (Cracked) as per taste

**Instructions:**

Combine the brine, olive oil, shallot, and salmon in a small bowl. Combine evenly by tossing using a spoon.

Put the mixture of salmon evenly onto the crackers.

Top the crackers with black pepper, chives, and lemon zest. Enjoy the tartare!



# Beef casserole



When you read a classic story set in the traditional family set up in England with loads of strange foods, you cannot ignore the most classic available foods around you. Beef Casserole is the food you would love to have while indulging in the deep philosophies shared by different characters of this magical tale. Our recipe is probably the best one to try for family dinners.

**Serving size: 4**

**Cooking time: 1 hour**

**Ingredients:**

- Chopped onion 1
- Chopped green bell pepper 1
- Corned beef 1 can
- Milk 2 cups
- Diced processed American cheese ½ lb.
- Uncooked elbow macaroni 1 package



- Green peas 1 package
- Condensed cream of chicken soup 2 cans

**Instructions:**

Mix together the peas, milk, soup, corned beef, green bell pepper, onion, cheese, and macaroni in a large bowl.

Place the mixture in a baking dish of 9x13 inch (lightly greased). Refrigerate it overnight.

Preheat the oven to about 375 F.

Let the dish allow to come back to the room temperature.

Bake the dish in the preheated oven for an hour.

Serve hot.

## Desserts

## Lemon puddings



Changing all the hardships of the bitter realities into a fantasy world is what we all need to have a refreshing break. There is nothing more refreshing than the tangy smell of lemons. Relish the goodness of lemons and sweetness of pudding to dig in the world of taste. Our recipe is the exclusive one and definitely has some wonders from Alice in Wonderland.

**Serving size: 6**

**Cooking time: 11 minutes**

**Ingredients:**

- Cornstarch  $\frac{2}{3}$  cup
- Salt 1 teaspoon
- Water 5 cups
- White sugar 2 cups
- Lemon juice  $\frac{2}{3}$  cup
- Eggs 4
- Butter  $\frac{1}{4}$  cup

**Instructions:**

Combine the salt, cornstarch, and sugar in the double boiler on top of the simmering water.

Stir it well to prevent clumps. Then slowly add 5 cups of water.

Keep cooking, occasionally stirring, until the mixture gets thickened to the consistency of gravy. It will take about 5 to 6 minutes.

Remove it from the heat.

Put the eggs in a bowl and beat until they become foamy and light.

Add a cup of a mixture of sugar slowly while whisking so that the eggs do not curdle.

Return the mixture to the double boiler.

Keep cooking and whisking until it gets thick to the consistency of a pudding in about 8 minutes.

Add the butter and lemon juice to the pudding slowly.

Cool the pudding in the fridge for an hour or 30 minutes at least. Serve chilled.

## Rose-red cupcakes



Love is power, and Alice showed it on various occasions in the story. Let's celebrate her love for adventure with this super-tasty and equally attractive dessert. Use this recipe for baking some cute red cupcakes for a cozy relaxing dinner with your loved ones. This cupcake is also perfect on Valentine's Day.

**Serving size: 20**

**Cooking time: 20 minutes**

**Ingredients:**

- Eggs 2
- Buttermilk 1 cup
- Vanilla extract 1 teaspoon
- Baking soda 1 ½ teaspoons
- All-purpose flour 2 cups
- Unsweetened cocoa powder 1/3 cup
- Distilled white vinegar 1 tablespoon

- Red food colouring  $\frac{1}{4}$  cup
- White sugar  $1 \frac{1}{2}$  cups
- Butter  $\frac{1}{2}$  cup
- Salt 1 teaspoon

**Instructions:**

Preheat the oven to about 350 F.

Grease 12 cups of muffin pan lightly.

Take a big bowl, beat the sugar and butter using an electric mixer until it becomes fluffy and light.

Add the vanilla, red food colour, buttermilk, and eggs and mix well.

Add the vinegar and baking soda and mix.

Combine the salt, cocoa powder, and flour in a bowl, then stir it into the prepared batter until it blends perfectly.

Evenly put the batter into the cups using a spoon.

Bake the batter in the oven for 25 minutes.

Cool the cakes on a wire rack.

Arrange the cakes on the serving platter, and you can frost them with your desired frosting.



## Tea cupcakes



Who can forget those delicate, cute tea cups from the story? The elegance and style of those tea cups worked as the inspiration for us to develop this recipe. These delicate cupcakes bring in the grace of centuries to your table. Enjoy this dessert while you are having tea in your backyard.

**Serving size: 12**

**Cooking time: 20 minutes**

### **Ingredients:**

- White sugar  $\frac{3}{4}$  cup
- Large egg 1
- All-purpose flour 1 cup
- Salt  $\frac{1}{4}$  teaspoon
- Baking soda  $\frac{1}{2}$  teaspoon
- Baking powder 1 teaspoon
- Vanilla extract 1  $\frac{1}{4}$  teaspoons
- Softened unsalted butter  $\frac{1}{2}$  cup
- Milk  $\frac{1}{2}$  cup

**Instructions:**

Preheat oven to around 350 F.

Use twelve paper liners to line the cupcake pan.

Beat the butter and sugar in a small bowl through the electric mixer. Keep beating until it becomes fluffy and light.

Add the vanilla extract and eggs into it and beat well.

Mix the salt, baking soda and baking powder and beat well. Then add milk and flour while stirring well. Combine well.

Put the batter into the pan cups.

Bake the batter in the oven for 18 minutes and until they become light brown in colour.

Let the cakes cool in the pan for at least 10 minutes. Remove from the pan and enjoy.

# Queen of Hearts Cookies



One of the main characters of the story, Queen of Hearts is a character with a class. This class depicts in her choice of food as well. If you want to try some regal dessert, try this exclusive recipe of cookies. The texture, the taste and the aroma are bound to give you a taste of monarch.

**Serving size: 15**

**Cooking time: 12 minutes**

**Ingredients:**

- Beaten eggs 2
- Vanilla extract 1 teaspoon
- Cream of tartar 1 ¼ teaspoons
- All-purpose flour 4 cups
- Milk ¼ cup
- Baking soda 1 teaspoon
- Softened unsalted butter 2/3 cup
- Granulated sugar 1 cup
- All-purpose flour 1 cup

- A pinch of salt (optional)

**Instructions:**

Preheat the oven to about 400 F.

Use the electric mixer to beat the sugar and butter in a big bowl until they become fluffy and light.

Add the egg and blend it in the butter and then add the vanilla extract.

Put the tartar cream into the milk and beat it well.

Add flour (4 cups) and one pinch of salt into it. Beat until it seems like dough.

Spread a cup of flour on the work surface. On the prepared surface, roll the dough and then cut it into the desired shapes. Use all the dough for making a heart shape.

Bake them on baking sheets for 12 minutes or until the cookies are done.

## Tarts from Heart



This book is all about feelings, emotions, and their translations. We have translated the deep words of Lewis Carroll into the most tempting foods. Heart is the hub of all the feelings and these tarts we are presenting here are the hub of exotic taste. A perfect blend of pastry and filling can make anyone drool over.

**Serving size: 8**

**Cooking time: 1 hour**

**Ingredients:**

- Butter ½ cup
- All-purpose flour 1 cup
- Fresh raspberries 4 cups
- Raspberry jam 1 jar
- Confectioners' sugar 2 tablespoons

**Instructions:**

Take a medium-size bowl and blend the sugar, butter and flour in it.

Chill the mixture for an hour.

Preheat the oven to around 375 F.

Put the chilled mixture in a tart pan of the 9-inch size.

Bake the mixture in the oven for at least 10 minutes.

After 10 minutes, take the tart out of the oven. Let it cool.

Form a crust of raspberries. Heat the raspberry jam jar in the microwave until it comes to boiling.

Pour the jam onto the fruit. Spread evenly.

Cover it and refrigerate for an hour before serving.



## Edible stones



Making lemonades out of the lemons becomes real when we turned the pebbles into cakes. Although hard in texture, yet this recipe is one of the yummiest desserts you would have ever tasted. Try it and forget all the hard moments of life while indulging in the taste of Wonderland!

**Serving size: 4**

**Cooking time: 45 minutes**

**Ingredients:**

- Large eggs 3
- Sugar 2/3 cup
- All-purpose flour 1 cup
- Butter 1 tablespoon
- Salt 1 teaspoon
- Almond extract 1 tablespoon
- Powdered sugar (to serve) as needed

- Chopped assorted stone fruit (blackberries, cherries, nectarines, plums, or peaches) 3 cups
- Whole milk at room temperature 1 cup
- Heavy-whipping cream (at room temperature) ½ cup

**Instructions:**

Preheat the oven to about 350 F.

Put a baking dish of size around 9-inch.

Put the almond extract, cream, milk, and eggs into the food processor or the blender first and then add the salt, sugar, and flour into it.

Blend all the ingredients together until you get a pourable and smooth batter for baking.

Take the pan out of your oven and brush it lightly with the butter.

Pour the prepared batter into the pan.

Top the batter with stone fruit evenly.

Bake in the oven for 40 minutes at least and until the clafoutis becomes set, puffed along with a golden brown color. The knife put into the center should come out clean.

Remove it from the oven and let it cool down.

After 10 minutes, dust it with some powdered sugar.

Serve warm.

## Conclusion

One of the most iconic fairytales, Alice in Wonderland, has been a part of our reading both as the child and adults. Reading this book as children is another experience, whereas adults get different kinds of inspiration from the book. This book kicked our creativity and made us compile this cookbook. All these tantalizing recipes are just perfect for everyone's taste. Try for yourself and set your imagination free to explore the wild and magical world!

## About the Author

As a child, spending time in the kitchen excited Sharon. She particularly enjoyed her family ritual of cooking together during the weekends, but she didn't think that would be her path. Actually, at the time, she thought she could only be a chef or own a restaurant and wasn't sure if she could pull it off.

She spent most of her mid-20s in a cubicle at an advertising agency where she worked as a copywriter. At every chance she got, she let herself dream and pen down cooking ideas, which she would experiment with and try to create whenever she got the chance.

She wanted more as her yearning for food cultures grew. After a eureka moment, she figured out that she didn't have to be a chef or own a restaurant before she did what had always been a part of her. She did some research and found out a catering school where she earned a diploma.

Deciding to write as much as she can about food, she took up part-time editor roles at food blogs and also ghostwrote a couple of cookbooks before she branched out to do her thing.

She resigned her job and turned her home, which she shared with her fiancé to her office. A decade later, she shares it with her husband, their two kids, and a dog, and she is still writing about food.



## Author's Afterthoughts



Perhaps, one of the greatest fears a writer has is to be the author of a book no one reads. This fear lingers for so long that it takes a lot to shake it off – if you shake it off. So, you must know how thankful I am to you, my reader that you went for this book and read it. Believe me, it is a dream come true.

We have connected with this book, and I would like for us to stay connected. I would like to hear your thoughts about the book, and I am sure there others who are waiting for comments such as yours to decide if this book is the right fit for them. If you enjoyed reading this book and learned something from it, (I hope you did) I would like to ask you to leave a review. I hope that it is not too much trouble.

***My sincerest thanks,***

***Sharon Powell***